Lexington Hotel

LUNCHEON

Dec. 30, 1910 — *Ready to Serve* — 12 M. to 2 P. M.

Puffed Rice with Cream 20

Consomme, Tapioca 20 — **Beef Broth, a l'Anglaise 25**

Celery 25 Senf Gurken 15 Olives 20 Picalily 10
Radishes 10 Young Onions 10 Sliced Tomatoes 20
Pan Yan Pickles 15 Chow Chow 10 English Walnuts 20

Panned Black Bass, Meuniere 50
Boiled Lake Trout, Anchovy Sauce 50

TO ORDER
- Fried Frog Legs, Sauce Tartare 60
- Broiled Whitefish, Maitre d Hotel 50
- Fried New York Counts 40

Chicken Croquette, Asparagus Tips 60-35
Haricot of Lamb, Providence 50-30
Finnan Haddie, Delmonico 60-35
Eggs, au Gratin 35

Assorted Cold Meats, Potato Salad 60-35 Cold Pork 40-25
Pickled Pigs Feet 35 Pickled Lambs Tongue 35
Soused French Mackerel 40 Cold Ham 40-25
Cold Roast Beef 40-25 Cold Beef Tongue 40-25
Cold Lobster, Celery Salad 60

Roast Loin of Pork, Apple Sauce 50-30
Prime Rib of Beef, Pan Gravy 40 extra cut 70

Roman Punch 10

Asparagus, Sauce Riche 40 — Artichokes, Hollandaise 40
Cauliflower, Bechamel 20 — Fried Sweet Potatoes 15
French Peas 25 — Green Peas 20
Creamed Turnips 15 — **String Beans 15**

Orange Punch, Lexington 25 — **Mount Vesuvius 30**
Caramel Layer Cake 10 — **Raspberry Snow Pudding 15**
Chocolate or Vanilla Ice Cream with Cake 20
Mince Pie 10 — **Custard Pie 10** — **Tea Biscuits 10**

Orange Marmalade 20 — Baked Apples, cream 25-15
French Pastry 15 — Apples 10 — Tangerines 20

INDIVIDUAL ASSORTED PRESERVES
Cherry, Strawberry, Raspberry, Peach
or Blackberry Preserves, glass jar 20

Gorgonzola Cheese 20 — Camembert Cheese 20
Cream Cheese 15 — Roquefort Cheese 20

Coffee, small pot 10 — Milk 10 — Butter Milk 10
Cider 10 — Chocolate 15 — Tea, pot 10